

One Cup Out Dough Kate McDermott – *Art of the Pie*

Makes two dough discs - Half the amounts to make one disc

Author: Kate McDermott-*Art of the Pie*

The trick is in waiting to add the flour; lightens gluten; makes flaky crust

1 cup (24 g) cold butter

2-1/2 cups (363g) unbleached all-purpose flour

1/2 tsp (3g) salt

1 to 2 Tablespoons granulated sugar (optional)

10 Tablespoons (150 ml) water

1. Cut the butter into tablespoon-size chunks; set aside.
2. In a bowl of a food processor, place 1-1/2 cups (217 g) of the flour, salt, and the optional sugar; pulse to combine.
3. Add all the fat at once and pulse until everything in the bowl turns into large smooth lumps.
4. Add the remaining 1 cup (146 g) flour into the bowl of the food processor and pulse a couple of times to break up the lumps.
5. Turn the dough into a waiting bowl; sprinkle 3 Tablespoons of water over the top and 1 Tablespoon or so through the middle of the dough.
6. With cool hand, continue to fold and lightly press dough, gradually adding more water, until it can be formed into one big ball.
7. Cut the ball in half. Wrap a piece in plastic wrap; form into disc and chill for a minimum of 2 hours.
8. When ready to roll, set wrapped dough out on the counter; let it warm up a little bit (50 degrees to 55 degrees F or 10 degrees C to 13 degrees C) so that it is easy to roll.

If Making by Hand:

- In Step 2 Mix the dry ingredients around with a fork or your fingers.
- In Step 3 Add the butter and smooch with your fingers until it coats the dry ingredients.
- In Step 4: Add the remaining cup of flour; fluff it around with a fork or your fingers.

Recipe by: Kat McDermott – new book – *Pie Camp*